

Now that Durkee is into encapsulation,
there's nothing you can't do.



A few years ago, food encapsulation was in the experimental stage.

Today it's a reality.

Durkee developed the technology that brought encapsulation out of the lab and into the marketplace.

Durkee is introducing encapsulated products that offer solutions to a number of food industry problems:

Durkee encapsulated Vitamin C offers a solution to the instability of the vitamin. Encapsulating Vitamin C in a vegetable fat protects it from degradation.

Encapsulation masks the dark color of iron powders, such as electrolytic, in dry mixes. At the same time, it eliminates the possibility of oxidation in the package.

Encapsulation prevents flavor loss in spices and seasonings.

Encapsulation of HVP assures a free-flowing product by eliminating caking due to moisture absorption.

Encapsulating gluten in a baking emulsifier not only aids dispersibility in the brew tank, but the emulsifier itself acts as a dough softening and strengthening agent.

The reactivity and release of leavening agents in refrigerated dough systems can be controlled by encapsulation.

As a leader in food ingredient technology, we believe that encapsulation holds great potential for the food industry. Because almost any ingredient can be encapsulated in another substance to achieve a desired effect.

And we're constantly finding more ways to solve food processing problems through encapsulation.

So if you have a problem that doesn't seem to have a solution, call us. Encapsulation could be the answer you've been looking for.

We stay one step ahead of tomorrow.

Durkee

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